

Slow-Roast Tomato, Ricotta & Prosciutto Bruschetta



Serves 4

Prep 20 mins + cooling

Cooking 2 hrs

Easy

Ingredients

250g mixed heritage tomatoes, halved
2 tbsp extra virgin olive oil + drizzle to serve
3 thyme sprigs
120g ricotta
40g grated parmesan
1 lemon zested
3 large slices of sourdough, halved
100g prosciutto

1. Heat the oven to 140C/ 120C Fan/ Gas 1. Put the tomatoes cut side up, on a large baking sheet, lined with baking parchment. Sprinkle over 1 tsp sea salt, drizzle with 1 tbsp oil, and scatter over the thyme. Roast for 1½ - 2hrs, or until the tomatoes are wrinkled and a touch charred but still juicy. Leave to cool.
2. Combine the ricotta, parmesan and lemon zest. Season. Heat a griddle pan over a high heat. Brush the bread with the remaining oil and griddle for 2 - 3 mins on each side, or until lightly toasted. Top with the lemony cheese mixture, tomatoes, prosciutto and a drizzle of olive oil.

